



## Artichoke Tapenade

### INGREDIENTS:

- 1 14-ounce can of artichoke hearts (drained well)
- 3/4 cup pitted Kalamata olives
- 1/4 cup of GoAvo<sup>®</sup>
- 3 cloves garlic
- 1 tablespoon chopped red onion
- 1 tablespoon chopped fresh parsley
- 1 teaspoon red wine vinegar

### DIRECTIONS:

Pulse olives, garlic, onion, parsley in small food processor until chopped. Add artichoke hearts and continue pulsing until coarsely chopped. Add GoAvo and vinegar and continue to pulse until evenly chopped. Serve with warm toast points and feta cheese if desired.

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